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**NEWS BRIEFS FROM SUBURBAN TOWNS****HULMEVILLE**

Mr. and Mrs. Kenney and John Sauerwald will attend the funeral service tomorrow.

The Ladies' Aid Society will participate in a covered dish social this evening, following the business session in Newport Road Chapel.

Mr. Harold McClintic, Maple Shade, attended the funeral of her father, Mr. Smith in Philadelphia. Mrs. McClintic is remaining in that city for a visit with her mother, who is quite ill.

Mr. and Mrs. Harry Stone and family, Newport Road, spent the week-end with relatives and friends in Coatesville.

**NEWPORTVILLE**

Guests of Mr. and Mrs. Elmer Stevenson were Mr. and Mrs. F. Stevenson, West Lawn; and Mr. and Mrs. William Beck, Philadelphia, on Saturday.

Dinner guests on Thursday at the home of Mrs. R. Given were Mrs. B. McCleary and James Gill.

The Men's Fellowship of Newportville Church journeyed to Bensalem Methodist Church, Monday evening. Refreshments were served, and a social time enjoyed.

Mr. and Mrs. George Erny visited Mr. and Mrs. George Peters, Frankford, on Sunday.

Mr. and Mrs. W. Bowker participated in a surprise birthday party for Mrs. Bowker's mother, Mrs. J. Winch, at the home of her uncle, William Tennant, Juniata Park, on Saturday.

Mrs. W. Burker will be hostess to the Thursday afternoon bridge club this week.

**WEST BRISTOL**

William Sauerwald, brother of Mrs. Thomas Kenney, Steele avenue, died in Mizpah, N. J., on Tuesday. Mr. Sauerwald was a veteran of the World War.

**EDGELY**

Mr. and Mrs. Joseph Dewsnap and children spent Sunday in Lambertville, N. J., where they attended the 42nd wedding anniversary of Mrs. Samuel Akers.

Miss Evelyn Bell, Philadelphia, spent Saturday and Sunday with Mr. and Mrs. Harold Bergman.

William Rittler, Philadelphia, was a Thursday caller of Mrs. Rose Rittler and Mr. and Mrs. Walter Rittler. Alvin Rittler, Philadelphia, was a Sunday guest of Mr. and Mrs. Walter Rittler.

Thomas Loughlin, Phila., spent Sunday visiting Mr. and Mrs. Robert Reed.

**EMILIE**

Mrs. Isabelle Hall is a guest at the home of her son-in-law and daughter, Mr. and Mrs. Arthur Lapp, Willow Grove.

Mr. and Mrs. James Schoffstal, Lebanon, were week-end guests of Mrs. Schoffstal's mother, Mrs. Alice Rockhill. Mrs. Rockhill and guests were Saturday visitors of Mrs. Bertha Badger Alden.

**The Great Game of Politics**

Continued from Page One

will call the tune;" fifth, he is "not in sympathy with the liberal movement." And so on and so forth—all of it indistinguishable from the stock stuff of the party publicity agents.

ONE of the more intelligent of these New Dealish writers, in voicing his grief about Mr. Weir, resorted to demagogery of which he should be ashamed in describing "these millionaires around here dripping salty tears on the polished decks of their beautiful yachts." Perhaps this was meant to appease his New Deal friends, provoked because he recently spoke out against a third term, but it was well below his usual level.

Others, less high-grade, have seized upon Mr. Weir with the same ferocity with which four years ago they seized upon the Liberty League and the stunned du Ponts. Perhaps they are justified. This is not written in defense of Mr. Weir. Though there is slight evidence of it, he may be a fiend in human form who itches to enslave us all. But that is not the question. The question is why these gifted writers should so ex-

cite themselves over the selection of Mr. Weir, who, after all, would seem normally designed for a finance chairman, and remain calm and contented about—even oblivious to—the multimillionaires, fat cats, yacht owners and economic royalists who for seven years have supplied a large part of the New Deal campaign funds—and are still at it.

—o—

ARE not Mr. "Tony" Biddle, Mr. "Jimmie" Cromwell and Mr. "Joe" Davie millionaires? Are not the decks of the large and lovely yachts which they own highly polished? Does not Mr. Vincent Astor, with whom the President used regularly to spend his vacations, possess a not too small boat and did he not once contribute more than a few dollars? And what about that stainless and selfish official of the Democratic Committee, Mr. "Chip" Roberts? Is there nothing at all about the way of giving money or getting money of such gentlemen to arouse the wrath of these literary opponents of "idle wealth" and "selfish greed"? And then there was the activity of Mr. Roosevelt's friend, Mr. Walker, in collecting (one man referred to it as "mac-ing") funds from other men of great fortunes to erect that Hyde Park memorial in which Mr. Roosevelt will put his public and private papers.

—o—

WAS there nothing in that or in replenishing the party coffers through the sale of very cheap Presidential autographed campaign books at exorbitant and ridiculous prices to individuals and corporations—was there nothing in that to arouse the anger of these militant gentlemen who are so sensitive to the source of campaign funds and the method of gathering them? Perhaps, there is no connection, but it nevertheless seems reasonable also to mention here the recent disclosure that the Roosevelt and Sargent insurance firm in which Mr. Jimmie Roosevelt still has an interest and in which his mother is a director, recently secured the insurance business of the Government-controlled Dollar shipping line, of which not very long ago, at the suggestion of his father, ex-Senator McAdoo was made the head.

—o—

IT may be that Mr. Roosevelt's firm got this business away from the San Francisco firm which had had for years—as he has contended it got all other business—solely on merit and without any political or personal pressure or consideration whatever. It may be that "Jimmie," notoriously unmercenary, didn't even know about it. It is mentioned here not to make any unkind insinuation against a noble young man, but merely to remark that if, for example, while he was President, one of Mr. Herbert Hoover's sons had been revealed as even remotely connected with a firm which solicited and accepted such business from a Government-owned concern, the righteous and talented journalists who today weep over Mr. Weir would have broken all records in the expression of their horror. As for the Administration publicity agents—they would have shouted for the impeachment of the President and the jailing of his son. It, of course, makes a lot of difference whose ox is being gored, but it does seem that those whose business is supposed to require an impartial view of both sides of the picture might perceive the absurdity of pointing out the specks on one only.



"Good going, Lolita! I was beginning to doubt your seamanship," said Follonsbee, self-described "sewing machine" salesman. . . .

"Capital! You can tell me all kinds of things I want to know."

"Really?" M. Levasseur's lack of enthusiasm was marked, but Follonsbee seemed not to notice it because Dr. Ladd became tactfully interested.

"Yes, I can hardly wait to get there." He winked and at a single gulp drained a stiff scotch and soda.

"Going into business down there, going to make a show of money."

"Yes?" Dr. Ladd nodded. "What profession do you follow? Possibly Monsieur Levasseur or I can be of assistance."

The Frenchman, however, had re-

tired into some inner mental chamber so North smiled a particularly infectious smile and ordered a drink. "Tell us about it."

"I'm not a scholar—I'm a sales man." Mr. Follonsbee gave North a grateful look. "I'm going to represent Heineman and Schlager. You'll probably have heard of her father, Doctor Larkin Ladd? He's head of Lawrence College near Cairo."

"Yes, I have heard of the fellow," Ladd laughed. "A conceited ass who thinks he knows all about the Eighteenth Dynasty. Good evening, my dear."

"Evening, gentlemen." Before their table was standing rather uncertainly a young man in evening clothes which were neither well cut nor yet badly fitting. "D'you mind if I sit down? I hate drinking alone."

Impatiently Levasseur started to shake his head, but Dr. Ladd had already nodded to a vacant chair.

M. Levasseur's interest also re-

vived like a drooping flower under

(To be continued)  
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March Issue Woman's Day Now On Sale Only 2c



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**Fillets**  
**2 lbs 29c**

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Fresh Fillets of FLOUNDER . . . lb 25c  
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Sharp Cheese Whole MILK Aged for fine flavor  
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**Grapefruit** Seedless

4 for 19c

New Cabbage

3 lbs 10c

Navel Oranges

doz 29c

Mushrooms

Extra Fancy

Potatoes Penna. or Maine

15 lbs 37c

5 lbs 13c — None Priced Higher

# RECIPES: Those Which Interest Women

## Take These Tips For Delicious 'Deep-Fat' Dishes

The delicious flavor of some particular deep-fat fried food often prompts us to choose a certain restaurant when we eat out.

Foods fried in deep fat can be as much of a treat in our own home, for it is an easy and economical way of making every day foods tasty and attractive.

Maybe you're one of the persons who doesn't like to use the deep-fat method in her home because "it smokes up the house so badly." That's your most obvious clue that something is wrong in the method you're using, and when smoking occurs your product won't be up to snuff either. Let's see what might be wrong.

### Fat Should Not Smoke

A smoking temperature means that the fat is too hot for frying any foods. When fat begins to smoke, decomposition is taking place and a substance called acrolein is formed. This is what makes your eyes burn, irritates your throat, makes that peculiar odor and also disturbs the digestive system. It is only when foods are fried in fats which have reached the smoking temperature that they are hard to digest. Anyone with normal digestion can eat doughnuts and fritters and deep-fried croquettes, properly prepared, without thinking that he's being mean to himself.

### Lard for Deep-Fat Frying

Inez S. Willson, home economist, shows that lard meets all requirements of a fat for deep-fat frying. The smoking point of lard is above 380 degrees F., and no food needs a higher temperature for frying.

After each use, lard should be strained through cheesecloth to remove any food particles. These particles, if left in the fat, will lower its smoking temperature and make it less desirable for future use. If there are very fine particles, grandmother's trick of putting slices of raw potato into the kettle of cold lard and gradually heating until the potato is well browned is still good. After such procedure, the lard should be strained and when not in use it should be covered and stored in a cool place.

### Kettle Makes a Difference

Even the kettle you use makes a difference. A kettle which has a narrow diameter and is deep is preferred to a shallow pan of large diameter, for the smoking temperature of fat is lowered as the surface exposed is increased.

### Deep-Fat Thermometer

The easy way to tell when the fat is hot enough for frying is by using a deep-fat frying thermometer. That is the accurate way, too.

Necessity is the mother of invention; that's how we got the thermometer; but if you don't have yours yet, then necessity must be the mother of ingenuity and all you need to test the fat is a one-inch cube of bread. Drop this cube of bread in hot lard. Fat at 350 degrees F. will brown the bread in not less than one minute; at 360 degrees F., it will brown in one minute, and at 370 degrees F., in about 46 seconds.

## Simple Desserts Most Popular



Most of us prepare elaborate desserts for special occasions. Few make this a regular practice as the days and weeks come and go. We prefer the simple dessert, particularly if it is easy to prepare, economical and delicious.

Here is a dessert that does not call for eggs. No baking or boiling is needed. The ingredients should be in every home at all times—with the possible exception of the toasted almonds for which you can easily find a substitute. Mothers of children who refuse to drink milk will find it particularly beneficial.

**Apricot Vanilla Rennet-Custard**  
½ cup dried apricots  
1 cup cold water  
1 tablespoon sugar  
2 cups milk (not canned or soft curd)  
1 package vanilla rennet powder  
Chocolate sauce  
Chopped toasted almonds

Wash dried apricots thoroughly, add water, cover, and simmer for ½ to 1 hour, or until soft, adding more water if necessary to prevent scorching. Drain off excess liquid and rub apricots through a strainer, stir in the sugar, and cool. Divide cooled puree among 4 or 5 sherbet glasses or custard cups. Make rennet-custard according to directions on package. Pour over apricot puree. Do not move until firm—about 10 minutes. Then chill. Just before serving, garnish with a pool of thick chocolate sauce and a sprinkling of chopped toasted almonds.

Makes 4 to 5 servings, depending on size of sherbets.

## This Month's STAR RECIPE

By BETTY BARCLAY

As lemon meringue pie is a favorite with both young and old, I have chosen the following as this month's star recipe.

Try it and see if you don't agree with my choice. Yes! I am giving the meringue recipe also. Follow both carefully and your dessert that day will be a thrilling dinner finish.

### Sunkist Lemon Meringue Pie

1 cup water or milk  
¾ cup sugar  
½ teaspoon salt  
1 teaspoon grated lemon peel  
5 tablespoons cornstarch  
½ cup cold water  
2 well-beaten egg yolks  
1 tablespoon butter  
6 tablespoons lemon juice

Bring water or milk, sugar, salt and lemon peel to a boil in a saucepan on direct heat. Add cornstarch, blended with ½ cup of cold water. Cook over low heat, until thickened (about 5 minutes), stirring constantly. Remove from heat. Add separately, mixing well after each addition, the egg yolks, butter and lemon juice. Pour filling into baked pastry shell.

When filling is cool, top with a meringue, made from:

2 egg whites  
4 tablespoons sugar  
1 teaspoon lemon juice  
Beat egg whites until frothy. Add sugar gradually. Continue beating but on until egg holds its shape in peaks. Fold in lemon juice. Brown pie in moderate oven (325°F.) for 15 minutes. (Makes one 8-inch pie.)

Note the three lemon pie tricks that are followed in this recipe. Trick one—add lemon juice and egg to pastry mix—result, flaky crust of a superior tenderness. Trick two—cook filling first, then add freshly squeezed lemon juice after the cooking flame is out—result, a filling fragrantly fresh in flavor. Trick three—add a little lemon juice to the meringue—result, a more tender, easy-to-cut meringue.

Deep-fat frying gives an especially good flavor to bland foods and leftovers. Leftover meats made into croquettes are not only not recognized as leftovers but are so well liked they may be preferred to the original. Try these easy croquettes.

**Economy Croquettes**  
2 cups ground or finely diced roast pork  
1 cup raw grated carrots  
1 cup fine moist bread crumbs  
¼ cup grated onion  
1 egg  
1 teaspoon salt  
½ teaspoon pepper  
Dry bread crumbs  
Milk

Lard for deep-fat frying  
Combine all ingredients, except dry crumbs and milk. Divide into six parts and shape into croquettes. Roll in crumbs, then in milk and again in crumbs. Cook until brown in deep hot lard at 365 degrees F. Drain on absorbent paper. If desired, serve with hot tomato sauce. Serves six.

### THEORETICAL PAY INCREASE

PHILADELPHIA (INS) — Frank Gerson, Philadelphia's unpaid fireman, now receives 50 cents more per day, but only in theory. As a result of routine action by the Civil Service Commission, Frank's salary was upped from \$5 to \$5.50, although he has not received any pay since September, 1938. At that time he became embroiled with the body over his age and his check has been held up.

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## Fruity Creamy Pies

By Frances Lee Barton

Do you like a chocolate pie? A fruit pie? A pie with whipped cream? If so, how would you like a pie that combines all of these? "Yes!" is the answer with this recipe:

**Orange Chocolate Cream Pie**  
3 squares unsweetened chocolate; 2½ cups milk; 1 cup sugar; 6 tablespoons flour; ½ teaspoon salt; 2 egg yolks, slightly beaten; 2 tablespoons butter; 1 teaspoon vanilla; 1 baked 9-inch pie shell; ½ cup cream, whipped; 2 tablespoons grated orange rind.

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, and salt. Add gradually to chocolate mixture and cook until thickened, stirring constantly; then continue cooking 10 minutes, stirring occasionally. Pour small amount of mixture over egg yolks, stirring vigorously, return to double boiler and cook 2 minutes longer. Add butter and vanilla and cool. Turn into pie shell. Chill. Pipe whipped cream lightly around edge of pie to form a 1-inch border. Sprinkle cream with grated orange rind.

Makes 4 to 5 servings, depending on size of sherbets.

## Ground Meat An Aid To Economy

By Frances Lee Barton

Among the most versatile of meats is that old favorite, ground meat. It may come to the table in any one of a number of guises—in a meat loaf, meat patties, or as the hearty ingredients of many combination dishes.

Ground meat is economical, too, because it is a way to use the less demanded meat cuts, another advantage. Beef neck and shank make excellent ground meat, and so does pork shoulder, lamb or veal shanks, breast, or neck.

Many ways to prepare ground meat are always an addition to any cooking repertory, so here are two which you may not have tried before. They are suggested by Inez S. Willson, home economist.

### Ground Meat Balls

1½ pounds ground beef  
½ cup ground pork  
2 eggs  
Salt and pepper  
6 slices bacon

Bread dressing

Have beef neck or shank ground with fresh pork shoulder. Season with salt and pepper, and moisten with slightly beaten eggs. Pat to one-half inch thickness and in rectangular shape about three by four inches. Spread with a bread dressing and roll. Place in a baking dish and bake in a moderate oven (350 degrees F.) until done, about one hour.

### Lamb Loaf

2 pounds ground lamb  
1 cup fine bread crumbs  
1 cup peas  
½ cup celery  
2 eggs, slightly beaten  
½ cup milk  
Salt and pepper

Have lamb from shank, breast or shoulder ground. Combine with bread crumbs, cooked peas, and chopped celery. Moisten with slightly beaten eggs and milk. Pack into a loaf pan or ring mould and bake in a moderate oven (350 degrees F.) until done, about one and a half hours.

## Economy Desserts

By Frances Lee Barton

HERE is a recipe for a dessert that may be made any morning from ingredients always on hand. Set it aside to cool and serve it either at noon or at night—or at the bridge luncheon if you wish. Best of all, it is easy to make, very easy on the pocket-book, and particularly delicious:

### Canned Grapefruit Tapioca

4 tablespoons quick-cooking tapioca; 2½ cups fruit juice and water; ½ cup sugar; ¼ teaspoon salt; 1 cup canned grapefruit; 2 tablespoons lemon juice

Combine tapioca, fruit juice and water, sugar, and salt in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin, do not overcook.) Add fruit and lemon juice. Cool, stirring occasionally—mixture thickens as it cools. Chill. Serves 6 to 8.

Have lamb from shank, breast or shoulder ground. Combine with bread crumbs, cooked peas, and chopped celery. Moisten with slightly beaten eggs and milk. Pack into a loaf pan or ring mould and bake in a moderate oven (350 degrees F.) until done, about ten stiches to the inch. "Bar tacking," stitching that is vat dyed and has been sanforized. Look at the seams and see that they are lapped with no raw crosswise of the seams, is used to

## MEN'S GOOD FITTING WORK CLOTHES MEAN A GREATER COMFORT

By Miss Edna Stephan

(Home Economics Representative)  
Mother and her daughters choose their cotton house dresses with an eye to beauty as well as washability. Also father and the boys can spruce up for their work in washable attractive utility clothes—overalls, coveralls, service coats, and other styles of work clothes.

To most men, overalls mean denim, but they are also made of twill, covert, hickory stripe, drill, and jeans. Chambray is used for work shirts and children's play suits.

Mens' utility garments have been greatly improved in recent years both as to appearance and fit. The best work garments on the market today are available in tailored sizes, which means that the garments are cut in the proper proportions to care for the variations in all body measurements and not simply waist and leg measurements. In this way, better fit and comfort is assured every type of men—tall, short, slim, stout, or average.

Overalls should not shrink nor fade, and they should last a long time as well as make the man fairly presentable in appearance. When you buy overalls, look for a label telling you that the material is firm and strong,

that it is vat dyed and has been sanforized. Look at the seams and see that they are lapped with no raw

strengthen points likely to be torn or pulled.

Rust proof buttons and buckles are "musts" for work clothes and the buttons should be riveted on the material.

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## Bagdad Cream Delights

By Frances Lee Barton

WHEN Junior's lips break into smiles and Dad's eyes are gleam; when Ruth and Grace squirm with delight, I'm serving Bagdad Cream. The children's plates are magic rugs. The Caliph's wand, a spoon. While "please" calls for "seconds" at meal time—night or noon.

**Bagdad Cream**

1 package orange-flavored gelatin; 1½ cups hot water; ½ cup prune juice; dash of salt; ½ cup heavy cream; 1 cup cooked prune pulp; ½ cup canned crushed pineapples.

Dissolve gelatin in hot water. Add prune juice and salt. Chill until cold and syrupy. Fold in cream, whipped only until thick and shiny, but not stiff. Fold in prune pulp and pineapple. Chill until slightly thickened. Turn into mold. Chill until firm. Unmold. Serve with whipped cream. Serves 6.

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## 20 Pedestrians Were Killed In County Last Year

*Continued from Page One*

Pennsylvania Route No. 632, 1; Pennsylvania Route No. 715, 1; total, 45.

"A substantial saving of life is hoped for during 1940. This is entirely possible, but it is plain that more adequate protection is necessary for the pedestrian and continued close cooperation of agencies engaged in accident prevention work will be required," say the police.

The police will continue to maintain a stringent enforcement of motor vehicle laws particularly the "50 Miles Per Hour Speed Limit." Pedestrians will be afforded more protection. Persons found walking on the highway while in an intoxicated condition will be taken into custody and detained until sober. Persons walking on the highway where there are no sidewalks will be instructed to walk facing traffic. Night walkers on highways will be urged to carry a light and wear clothing of a color that may be readily distinguished.

Fatal accidents by rural and residential sections: Rural area, 41; built-up area, 4.

Fatal accidents by weather conditions: Clear, 39; raining, 2; foggy, 2; snowing, 1; cloudy, 1.

Fatal accidents by highway locations: Straight and level stretch, 18; straight and on grade, 14; intersections, 8; curve and on grade, 3; curve, 2.

Fatal accidents by type: Car and pedestrian, 29; 2-car accident, 9; 3-car accident, 3; 4-car accident, 2; 1-car accident (struck a tree), 2; 1-car accident (heart attack), 2; 1-car accident (struck guard rail), 1; 1-car accident (struck a bridge), 1; 1-car accident (struck a telephone pole), 1; 1-car accident (car upset), 1; car and boy's express wagon, 1; car and motorcycle, 1; car and bicycle, 1.

Fatal accident by type of vehicle: Passenger, 40; commercial, 5; bus, 1; unknown, 1; motorcycle, 1; bicycle, 1; boy's express wagon, 1.

Fatal accidents by light conditions: Darkness, 30; daylight, 14; dusk, 1.

Attention is invited to the number of accidents which occurred during the hours of darkness which represents 67 per cent of the total number of fatal accidents. This clearly indicates a need for a greater degree of caution when driving at night than is ordinarily exercised.

According to the survey, 38 of the 45 fatal accidents occurred after 12 o'clock noon while seven took place between 12 o'clock midnight and 12 o'clock noon.

Three of the accidents occurred between 11 and 12 a.m.; one, 12 to 1 a.m.; two, one to two a.m.; and one, four to five a.m.

Most of the accidents occurring after 12 o'clock noon took place between eight p.m. and midnight. Between noon and one o'clock there was one accident; two to three, one; three to

four; two to five, one; five to six, five; six to seven, five; seven to eight, two; eight to nine, four; nine to ten, five; ten to 11, six; 11 to midnight, six.

The 1940 census is designed to give one of the most complete analyses of Americans ever taken, according to M. E. McGinley, area chief in Philadelphia, and there are several special questions.

For instance, there's the one about where you lived on April 1, 1935. That's to show what migrations in population have taken place in the last five years. There's also the controversial question on how much you earned in salary, wages or from other sources in 1939 and that, McGinley asserted, is simply to show whether national income is increasing or decreasing.

As for the 15 extra questions, they ask your parents' birthplace, what language was spoken at home in your childhood, whether you are a veteran, or wife, widow or child of a veteran, and whether you have a social security number. Married women will be asked whether they have been married more than once, their age at the first marriage and the number of children they have had.

While there is "no reason for anyone to turn the census taker down" or "kid" him, Uncle Sam has provided penalties for such acts, said E. D. McGurk, assistant in the Philadelphia office. Penalty for refusal is up to \$100 fine or 60 days in jail or both and for false information is up to \$500 fine or a year in jail or both.

At the close of the meeting the classrooms were open for inspection and refreshments were served in the home economics department.

**Croydon's New Church Is To Be Dedicated**

*Continued from Page One*

fort in winter and in summer. The bronze lanterns in the nave hang from the top purlings of the roof. The spaces between the rafters are covered with celotex. The side walls are finished in a light-sand colored plaster.

All woodwork is finished in medium oak to match the new oak furniture. The floors have been sanded and shellacked in the natural color. The floors in the vestibule and cloak room are covered with inlaid linoleum.

Altar vestments as well as the book markers for the pulpit and lectern are of silk brocade and pure linen. The cushions at the communion rail in the chancel are also covered with deep red material. Two clergy seats, one on each side, complete the furniture in the chancel.

**You May Be Asked More Questions Than Others**

*Continued from Page One*

Attention is invited to the number of accidents which occurred during the hours of darkness which represents 67 per cent of the total number of fatal accidents. This clearly indicates a need for a greater degree of caution when driving at night than is ordinarily exercised.

According to the survey, 38 of the 45 fatal accidents occurred after 12 o'clock noon while seven took place between 12 o'clock midnight and 12 o'clock noon.

Three of the accidents occurred between 11 and 12 a.m.; one, 12 to 1 a.m.; two, one to two a.m.; and one, four to five a.m.

Most of the accidents occurring after 12 o'clock noon took place between eight p.m. and midnight. Between noon and one o'clock there was one accident; two to three, one; three to

four; two to five, one; five to six, five; six to seven, five; seven to eight, two; eight to nine, four; nine to ten, five; ten to 11, six; 11 to midnight, six.

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**Father Time Declares Extra Dividend Today**

*Continued from Page One*

This evening. In reality she is four years old, and a number of little tots will help her celebrate. Betty is the daughter of Mr. and Mrs. John Kelly, 705 Spruce street.

The invitation list includes: Barbara, Claire and John Bonner, Nancy and Mary Ferry, Betty Scull, Mary and Jerry Kelly, Mary, Rose and Eunice Kelly. These little folks are anticipating the games and refreshments which Betty's parents have arranged for the party tonight.

Another who is glad this is a leap year so he can have an anniversary is Dominic Field, son of Mr. and Mrs. Frank Field, 216 Franklin street. It was on February 29, 1928, that Dominic first saw the light of day, but he has only had three anniversaries, so he deemed it time to have a party. Several relatives and friends will pay him honor this evening at his home, and Dominic, who is a student in the sixth grade at St. Ann's parochial school, can scarcely wait for the hour to arrive.

Mrs. Arthur C. Ludwig, 641 New Franklin street, marks her anniversary today also, but plans for no celebration. Miss Mary T. Eckert, 504 Pond street, the daughter of Mr. and Mrs. Harry Eckert, will observe her fifth anniversary—or it should be explained

that she was in reality born 20 years ago. The Edgely resident, Mrs. Frank Jackson, Bristol Pike, expects to entertain a few friends in the evening in commemoration of the anniversary of her birth, the first she had had in four years time.

Leap-Year Day goes back to ancient Egypt of the year 238 B.C. Its origin is on record in the seven-foot chiseled surface of the Tanis—or Canopus-Stone, a case of which may be seen in the National Museum in Washington. This stone was discovered at Tanis, Egypt, in 1866. It bears a long inscription in Egyptian and Greek, a decree establishing Leap Year in Egypt.

The attempt to insert a Leap-Year Day every four years failed, however, because of opposition to change by the Egyptian priests.

Dr. Harrison testified that the contents of the cans he examined, and which were allowed to be presented in evidence, contained a "petroleum distillate of high flash point, the approximate of kerosene." In plain words, asked for by counsel on both sides, the contents was kerosene.

The Commonwealth objected strenuously to the offering of a number of exhibits including the kerosene, because too much time had elapsed between the time of the fire and the day the liquid was taken to Philadelphia for analysis, which was February 19, this year. The fire was October 6, 1938. The Court ruled out some exhibits while others were entered.

One exhibit, that of gasoline taken from the car of Adam Greenberg at the scene of the fire, was thrown out and the jury directed to give no consideration to that part of the case.

J. Carroll Molloy, Doylestown, realtor, testified for the Commonwealth yesterday that the Black Cat Inn before the morning of the fire had a market value of \$5500, including the building and three acres of land.

Mr. and Mrs. Robert C. Belleville, 3rd, entertained at dinner honoring speaker.

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The "oily-looking liquid" which Commonwealth witnesses said they found at the Black Cat Inn the morning of the fire, in cans and other odd containers, was expertly described by Dr. Joseph W. E. Harrison, court chemist.

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Private Gowan testified that Greenberg told him that he was alone at the Black Cat Inn the night of the fire and that he retired about 2 a.m.

Attorney Gardner opened to the jury at 1:15 yesterday afternoon.

Most of Tuesday afternoon's time was occupied by side-bar conferences and long and drawn-out efforts to get Commonwealth exhibits either offered in evidence or thrown out.

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their guests, Mr. and Mrs. Jan Hill, Germantown, with covers laid for 20.

Miss Eileen Shanahan, Philadelphia, has been visiting Mr. and Mrs. Linford South for a few days.

Mr. and Mrs. Bert Arnold entertained Mr. and Mrs. William Austin, Camden, N.J., recently.

Mr. and Mrs. Samuel Allen had as their guests this week, Mr. and Mrs. Elmer McGee, Washington, D.C.; Mr. and Mrs. John Tomlinson, Oxford Valley; Mr. and Mrs. Fred Allen, Mrs. Caroline Allen, Southampton.

Mrs. Harold Anderson, Princeton, N.J., and Mrs. Clarence Bond, Arbor-Lea, were guests this week of Mrs. Margaret Engleke.

Mrs. John Harris, Spartansburg, S.C., is visiting her parents, Mr. and Mrs. Albert Nelson.

Mr. and Mrs. Ralph Lewis and children, Eunice and Walter, have returned home after visiting Mrs. Lewis' parents, Mr. and Mrs. David Flithian, Millville, N.J.

John Lownesbury, Philadelphia, was a recent guest of Mr. and Mrs. Carlton R. Leedom.

Mr. and Mrs. Willard Curtin, Morrisville, left today for Miami, Fla., and will fly from there to Nassau where they will spend a few weeks.

Mrs. Greinert K. Hammer has returned home after spending some time with her parents, Mr. and Mrs. Chester. Mrs. Chester is a patient in the Gloversville Hospital.

Frank T. Chesnut is spending some time in Washington, D.C.

Mrs. Anna Decker, Wayne, is the guest of Mrs. Anna L. Hoberts.

Mr. and Mrs. Louis C. Leedom, Mr. and Mrs. Joseph J. McKenna, Edward N. Garlits, and Miss Betty Murray, Philadelphia, will attend the banquet of Trenton Lions Club at the Stacy Hotel, Trenton, N.J., tonight, at which time Mr. Wells, president of Lions International will be the

keynote speaker.

## Classified Advertising Department

### Announcements

#### Deaths

SODY—At Colma, California, February 24, 1940. Frank T., husband of Anna Soby. Friends may call at the Funeral Home of Charles Haefner, Hulmeville, Friday evening, March 1st. Interment in Beechwood Cemetery, Hulmeville, Saturday at three p.m. Funeral service at convenience of the family.

#### Cards of Thanks

WE WISH TO THANK—Those who sent flowers, cards or automobiles, or assisted in any way during our recent bereavement.  
**THE FRAKE FAMILY**

#### Funeral Directors

UNDERTAKER—William I. Murphy Estate, 316 Jefferson Avenue, Bristol, Pa., phone 2417.

#### Automotive

##### Automobiles for Sale

BECOME A OWNER—That used car, look at our selection. Simpson Chevrolet, Inc., 222 E. Bridge St., Morrisville.

38 FORD COUPE—38 Hupmobile sedan; '31 Ford coupe; used cars and parts bought and sold. Auto repairs. Welding's Auto Serv., ph. 2822.

SPRING INTO ONE—Of our guaranteed used cars and gambol along the highway free as a lamb. All types and models priced for quick sale. Very easy terms may be arranged. Percy G. Ford Motor Co., 1776 Far-Ragut Ave., phone 2511.

#### Business Service

##### Business Services Offered

GENERAL CESSPOOL WORK—Done reasonable. Phone Bristol 7274.

#### Building and Contracting

ELECTRICAL CONTRACTOR—George P. Bailey. Telephone Bristol 7125.

#### Heating, Plumbing, Roofing

OIL BURNERS—Hot water heat. Plumbing. Nothing down, 3 years to pay. Barth, Croydon, Bristol 7575.

HEATING & PLUMBING CONTRACTORS. Cameron-Delker-Cameron. Phone Bristol 2793 or 2573.

#### Employment

##### Help Wanted—Male

MAN—for part time saleswork to sell electric cleaners, lamps, Rogers silver sets, etc., on time payments. Write giving details to Box 761, Courier Office.

#### Financial

##### Investments—Stocks, Bonds

HARRIMAN BUILDING ASSN.—New series Mar. 5, 1940. Single & double payment shares. Has money to loan on approved mortgages

## Freedom Party Arranged In Honor of Miss Phyllis Wichser

Mr. and Mrs. John Wichser, Dorance street, gave a delightful party Tuesday evening, in honor of their daughter, Miss Phyllis Wichser, who celebrated her 21st birthday anniversary. A dinner was served to 50 guests at Sottign's Cafe, Croydon. The decorations were in silver and white.

A reception followed, with 100 guests attending. Each woman received a corsage of white carnations, and each man a boutonniere of white carnations.

Dancing to the strains of an orchestra was enjoyed during the evening. Miss Wichser received many gifts.

Guests attending were from Bristol, Morrisville, Lancaster, Philadelphia, Trenton, Camden, Hamilton Square, New York, Newtown.

### Today's Quiet Moment

(By Howard L. Zepp, Th. M.)

Merciful Father, for some of Thy children, this is but an added day of misery. We know that Thou dost love to come to Thy people in their hours of darkness. Come to them, we pray, in their time of trial. Quiet their quivering nerves; soothe their aching hearts; bring light to their minds in the midst of their perplexities. O God, be merciful to them and help them with life's mysteries. Amen.

Roselle Park, N. J., week-ended with Mr. and Mrs. Louis Colella, 938 Beaver street.

Charles Carroll, Philadelphia, was a week-end guest of Mr. and Mrs. R. Clark McCahan, 316 Hayes street.

Mr. and Mrs. Alfred Ely, Morrisville, were Sunday guests of Mr. and Mrs. Adam Smith, Walnut street.

Mr. and Mrs. Wayne McHone and family, Roselle Park, N. J., spent Sunday with Mr. and Mrs. Wilbur Albright, Walnut street.

David Morrell, son of Mr. and Mrs. Harry Morrell, Bath Road, is ill at his home with pneumonia.

Mary Ann Duffy, Walnut street, has returned to her work after several weeks' illness.

Mr. and Mrs. Maurice Moffett and family will move from Trenton, N. J., to 320 East Circle, on Friday.

Norman Shemley, Mill street, returned home from Pennsylvania Hospital, Philadelphia, after being a patient there for six weeks, receiving treatment on an injured hand.

Mr. and Mrs. William Carnes and family, Benson Place, were guests during the past week of relatives and friends in Paperville.

Mrs. William Lupkin returned to Dorrance street, after several weeks' visit with relatives and friends in Illinois and Michigan. Mr. and Mrs. Malkin returned to their home near Vineland, N. J., after spending several weeks at the Lupkin home.

Mr. and Mrs. Charles Evans, 309 Radcliffe street, and Captain Clarence MacMullen, 241 Radcliffe street, spent Friday until Monday in Marblehead, Mass., visiting Mrs. Evans' parents. Mr. and Mrs. L. E. Machette, Miss Ethel Machette returned to Bristol with Mr. and Mrs. Evans and will remain as their guest for several weeks.

Joseph Snyder, Jr., Monroe street of the Army Air Corps, located at Fort Slocum, N. Y., sailed last week on the S. S. "Republic" for Panama, where he will be stationed. Mrs. Joseph Snyder, and Mrs. Andrew Moore, Monroe street, went to New York to see Mr. Snyder before he sailed.

The members of the P. T. A. are quite a joyous lot. They're full of energy and pep and Johnny-on-the-spot:

When anything is needed to make the scholars more content, they jump right into action and every moment is well spent.

They know just how to raise the funds to purchase what they need.

That is why a group like this is bound to ever succeed;

They work not for some recompense, but just from pure love,

For every deed done for mankind brings a blessing from above.

The teachers and the parents are no longer far apart.

They work together for the child, right from the very start;

They find the spots that are rather weak and together begin to plan

Just how to overcome these weaknesses the very best way they can.

They work to build good characters, necessary for future use,

To educate the mind so that the body gets no abuse;

They realize that every child is a precious gift of God,

The future citizens of this land, when we're beneath the sod.

So if it be God's will, may this popular association

Reach to every city, town and hamlet in our nation;

FYI thro' a group like this many deeds can be nobly done

To better the lives and hopes of every native American son.

**CROYDON RITZ THEATRE**

As a man grows wise . . . he talks less . . . and says more.

**FINAL SHOWING**

**SOUTH of the BORDER**  
starring  
**Gene AUTRY**  
with Smiley BURNETTE

**PLUS HIT NO. 2**

**SABOTAGE**  
With ARLEEN WHELAN,  
GORDON OLIVER,  
CHARLEY GRAPEWIN

**F. E. BAYLIES**  
—JEWELER—  
307 MILL STREET

**Friday and Saturday**  
**"SWANEE RIVER"**

### COMING EVENTS

Feb. 21, Mar. 6, 13—Covered dish luncheon served by St. Agnes Guild, Church of Redeemer, Andalusia.

Mar. 1—Card party by American Legion Auxiliary, Soby Post, in Langhorne Memorial House.

Card party in Hulmeville Episcopal parish room, 8:30 p. m.

Mar. 2—Card party at K. of C. home at 8:30 p. m., sponsored by K. of C.

Mar. 4—Card party by Shepherds Delight Lodge, in F. P. A. hall, 8:30 p. m.

Mar. 5—Dance, benefit of Tullytown Home and School League, Wright's Inn, Tullytown.

Mar. 6—Lenten covered dish social, 6 p. m. in Christ Church parish house, Eddington, sponsored by choir.

Mar. 7—Card party in St. Paul's Chapel, Edgely, 8:30 p. m.

Mar. 8—Card party by Ladies' Auxiliary, in Cornwells Fire Co. station, No. 1, 8:30 p. m.

Pet show at Bristol Community Center, 7:30 p. m.

Mar. 9—Bake sale in Bristol Presbyterian primary room, 11 a. m., conducted by Women's Bible Class.

Card party given by Catholic Daughters of America, in Knights of Columbus home at 8:30 p. m.

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Norman Shemley, Mill street, returned home from Pennsylvania Hospital, Philadelphia, after being a patient there for six weeks, receiving treatment on an injured hand.

The new film production, a gay comedy romance based on the best-selling novel by Donald Henderson Clarke, stars blonde-tressed Joan Bennett as the heroine of the story, with Adolphe Menjou and John Hubbard as her two heroes.

"The Housekeeper's Daughter" is a lively story of a young lady, who quits the underworld after being disillusioned with her boy friend.

### BRISTOL THEATRE

Last evening's gala premiere of Hal Roach's "The Housekeeper's Daughter" at the Bristol Theatre provided movie-goers with the thrills and laughter and excitement important to first-rate motion picture entertainment.

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### RITZ THEATRE

Inspired originally by the phenomenally successful song from which it derives its title, "South of the Border," which opened yesterday at the Ritz Theatre for a two day run, now promises to become as popular as the song itself.

### CONFUCIUS, HE SAY—

"MAN WHO BURN JEDDO-HIGHLAND COAL HAVE WARM HOUSE"

Get Results With a Classified Ad.  
Courier Classifieds Pay!

They work together for the child, right from the very start;

They find the spots that are rather weak and together begin to plan

Just how to overcome these weaknesses the very best way they can.

They work to build good characters, necessary for future use,

To educate the mind so that the body gets no abuse;

They realize that every child is a precious gift of God,

The future citizens of this land, when we're beneath the sod.

So if it be God's will, may this popular association

Reach to every city, town and hamlet in our nation;

FYI thro' a group like this many deeds can be nobly done

To better the lives and hopes of every native American son.

**Big News!**

**REDUCED PRICES ON COMMUNITY PLATE**

**NOW you can get 8's for the old price of 6's**

**Don't lose out. We've no idea how soon these special low prices will end. All COMMUNITY open-stock patterns are here. Every fork and spoon overlaid with pure silver at the point of a greatest wear.**

**Savings... Look!**

**OLD Price, 6 Teaspoons, \$4 NEW Price, 8 Teaspoons, \$4**

**8 Teaspoons . . . \$5.33 8 Knives . . . 16.67 8 Forks . . . 10.67 8 Salad Forks . . . 10.67 1 Gravy Ladle . . . 2.00 1 Meat Fork . . . 2.00**

**... and proportionate savings on all other staple pieces.**

**PLUS HIT NO. 2**

**FOREVER LADY HAMILTON BREEZE-PONANT CORONATION**

**Free TARNISH-PROOF CHEST with every Complete Service.**

**As low as 26 PIECES \$26**

**OPEN**

**F. E. BAYLIES —JEWELER— 307 MILL STREET**

**Friday and Saturday "SWANEE RIVER"**

### LADIES! Red and Gold Banquet Service

"For Special Occasions" FREE!

—Friday and Saturday—

"Invisible Killer" and "Outpost of the Mounties"

Extra Added! "Jack Dempsey vs. Jess Willard"

—NOTICE—

**FREE! FREE! FREE!**

50 tickets to see "His Girl Friday" to holders of "Lucky Courier" . . .

On Friday, March 1st, 50 Bristol Couriers will carry pictures of Cary Grant and Rosalind Russell, stars of "His Girl Friday."

Bring your "Lucky Courier" to the Bristol Theatre on Sun., Mon. or Tues., March 3, 4 or 5 and see this wild, witty comedy FREE!

**PROUD PARENTS ARE RECEIVING FREE THEIR CHILD'S PHOTO — AND A CHANCE FOR FAME AND FORTUNE — COMPLETE DETAILS AT THEATRE — CONTEST ENDS MARCH 20TH**

Full-fledged entertainment, with a good share of wholesomeness, excitement and comedy is "Sabotage," previewed yesterday at the Ritz Theatre.

### GRAND THEATRE

The local debut of "Four Wives" will take place today at the Grand Theatre. A sequel to last year's popular film hit, "Four Daughters," it has the same cast consisting of the three Lane Sisters, Priscilla, Rosemary and Lola, Gale Page, Claude Rains, Jeffrey Lynn, May Robson, Frank McHugh and Dick Foran.

Added to the roster of stars is Eddie Albert, comedy star of "Brother Rat." John Garfield, whose "Mickey Borden" met an untimely death in "Four Daughters," will be seen in "Four Wives," but only as vision.

While the story of "Four Wives" is complete in itself, it takes up the fortunes and romances of the "Four Daughters" where last year's film left off.

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## GIRLS OF BENSELEM SET NEW SCORING RECORD ON COURT

Roll Up A Score of 51 to 24  
Against Buckingham  
Doegirls

## VANDEGRIFT IS STAR

Thelma Vandegrift Hits The Strings for Total of 28 Points

CORNWELLS HEIGHTS, Feb. 29—One record was smashed and another just missed being broken as the Bensalem Owl girls' court team rolled up a 51-24 score over the Buckingham Doegirls in the final tilt of the Lower Bucks County League season here last night. The contest, originally scheduled for Friday, February 16, was postponed at that time due to a snowstorm.

In passing the half-century mark in team scoring, the Owlets broke by 8 points the former mark of 43 set last year by Bensalem and tied this season by Bristol in league competition. Thelma Vandegrift was the individual who barely missed setting a new league standard in individual scoring for a single contest when she hit the strings for an amazing total of 28 points.

That mark, too, is held by a former star for the Owlets, Betty Bound, who captained for coach Helen Smith's team last season. She set the record in the Southampton tilt last year when she hung up 29 points on 14 double deckers and a foul shot. Last night Vandegrift peppered the cords for 11 twin counters and added a half dozen free tosses in seven tries for a total of 28 tallies. She could have had a new record for herself had she not been a bit over-anxious and missed an easy under-the-basket shot in the clear in the third period.

Bensalem (51)	F.D.G.	F.I.G.	F.T.	Tot.
Larson (Co-Capt.) f	1	1	3	13
Turner f	0	0	0	0
Smith f	1	0	0	2
Ely f	4	0	2	8
Vandegrift f	11	6	7	28
Hoppe f	0	0	0	0
Stuhrlager (Co-Capt.) g	22	7	12	51

Buckingham (24)	F.D.G.	F.I.G.	F.T.	Tot.
Cotton (Capt.) f	1	2	2	4
Edmondson f	1	0	0	2
Smith f	2	0	3	5
Crowell f	0	0	0	0
Thompson f	6	2	7	14
Bond g				
Bartleman g				
Mullin g				
Acker g				
Holt g				
	10	4	12	24
Buckingham	5	2	9	24
Bensalem	12	14	14	51

Referee: Stevenson, Temple University. Scorers: Peters, Buckingham; Stuhrlager, Bensalem; Neff, Franklin; Cartier, Third Ward. Buckingham Score at half-time: Bensalem, 13; Buckingham, 8. Time of periods: 8 min.

## BASKETBALL LEAGUE DRAWING TO A CLOSE

With first place at stake, the Grundy team and Rohm & Haas five play their final scheduled game of the Bristol Basketball League tonight. The Grundymen meet the Falls Alumni team, and Rohm & Haas' opponents are the Celtics. In the preliminary game, the second game of the playoff series in the Suburban League between Franklin and Third Ward will be played.

Grundy's is still maintaining a one-game lead on first place and a victory tonight will clinch the gonfalon regardless of the outcome of the Rohm & Haas-Celtics game. In the event of a Grundy defeat and a Rohm & Haas triumph, then a playoff will be necessary to see who draws the bye. As the matter now stands, Proty and Manhattan have a playoff to determine the winner of third place.

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Falls Alumni is expected to give the wooley workers plenty of trouble tonight. In their last game played, the Falls' team sank in a total of 63 points and Coach DeRisi claims that his boys have their eyes glued to the basket and will surprise the Grundymen. Manager Hermann will start Zack Gallagher, Buckman, Vanzant, and Nowalski against the Falls team. Buckman scored the goal which gave the Grundy team a win over Manhattan Monday night.

Credit must be given to the Rohm & Haas boys. They started off bad and lost three out of their first four games. But suddenly they began to click with the result that today they are assured of second place and perhaps a tie for first. The chemical workers will be in one of the playoffs, as they have won 13 and lost six. The Rohm & Haas team that will start tonight's game will be composed of the following: Roe, Cole, Cahall, Smith, and Everett.

Third Ward is the favorite to cop their contest from the Franklin Club. The Franks had plenty of fight in the first tilt but lacked the passing which was evident in the Pikers' win. In order to win, the Franklin team must stop Dugan and Carter.

First game will get under way at 7:15 o'clock.

## BASKETBALL

Bristol Basketball League

TONIGHT

Italian Mutual Aid Hall

3-GAMES-3

Falls Alumni--Grundy's

Rohm & Haas--Celtics

Franklin--Third Ward

Tap-Off: 7:15 P. M.

Admission - - - 25 Cents

## VETERAN OF THE ANGLES - - - By Jack Sords



HOPPE HAS HELD EVERY BILLIARD TITLE AT ONE TIME OR ANOTHER.  
HE LAST HELD THE THREE CUSHION CROWN IN 1935, LOSING IT TO WELKER COCHRAN

DOMINATING FIGURE IN THE BILLIARD GAME FOR 20 YEARS, PREPARING TO REGAIN THE THREE-CUSHION CROWN IN THE CHAMPIONSHIP TOURNAMENT IN CHICAGO, MARCH 11 TO APRIL 2

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## COFFEY AND VOLTZ IN BOWLING LEAGUE TIE

Coffey defeated Dot's Luncheonette 4-0. Mozzillo rolled high for Coffey at 535 with Schmidt rolling high for Dot's at 473. Voltz-Texaco and Wilson broke even—each winning two points. Berry hit the maples at 540 for Texaco and Kondry scored high for Wilson's at 560. The Eso and Texaco boys are now fighting it out for first place.

Detweiler's defeated Sinclair 3 to 1. Shisher rolled high for Sinclair at 521 with Bennett hitting the pins at 509 for Detweiler's.

Crossleys and K. of C. each won two points. High score of 509 for Crossley's was made by Bachser and 492 for K. of C. by Fraser.

In the Federal League, the P. P. P. Co. lost three to Madison, Clay and Stewart tied for high score at 507. Juno rolled high for Madison at 562.

In the American League, the Bristol Bowling Club lost three points to Asco. O'Boyle rolled high for B. B. C. at 532 against 522, high score for Robison on the Asco team.

### INDUSTRIAL LEAGUE

Coffey's D. Mazzillo 155 192 188-535

V. Boccardo 159 144 133-436

J. Ruszin 160 122 154-437

Witzak 169 184 162-516

Dot's 816 794 790 2390

Krames 172 151 181-504

Light 115 118 288-478

T. Boccardo 158 166 146-470

H. Berry 186 192 162-540

A. Boccardo 130 176 178-484

Fanini 118 118 118-32

Handicap 784 803 872 2469

Wilson's 194 177 110-481

Naylor 136 136 136-436

Crohe 123 156 155-434

Kryven 158 144 193-495

Kondry 179 193 188-560

Settelen 186 173 359

790 856 819 2455

Sinclair 149 163 177-489

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